

Easter Menu

2023 MENU

Entire meal serves 4 to 6 people
Entire meal includes salad, entrée, your choice of 3 side dishes and rolls or corn bread.

Entrées

Herb & Butter Crusted Prime Rib Roast - \$255 for meal/\$210 à la carte

With au jus and creamy horseradish sauce
** Please plan 2 hours for reheating/finishing time **

Sliced Smoked Ham - \$145 for meal/\$90 à la carte

With bourbon Glaze

Jumbo Lump Crabmeat Stuffed Salmon smoked on Cedar Plank - \$185 for meal/\$120 à la carte With a lemon – caper sauce

Big Green Egg Grilled Whole Tenderloin - \$255 for meal/\$210 à la carte

Cabernet and roasted mushroom sauce or chimichurri sauce

Caprese Stuffed Chicken Breast with garlic-herb sauce - \$145 for meal/\$90 à la carte fresh mozzarella, sun-dried tomatoes, fresh basil and ciabatta bread stuffing

Bourbon Marinated Grilled Chicken Breast & Boneless Thighs - \$125 for meal/\$70 à la carte

Bourbon-Citrus Butter Sauce and Caramelized Pecans

*** All Meals come with a dozen Deviled Eggs ***

Salad (please choose 1)

Bibb and Romaine Salad

Sliced white radish, sliced cucumber and shaved carrot, with honey-lemon vinaigrette

Spring Green Salad

Chopped Greens, sliced radish, peas, roasted Garbanzo beans, cherry tomato, feta cheese Basil vinaigrette

Locally Grown Spinach Salad

Green apple, local bleu cheese, bacon, roasted red onion, served with a white balsamic vinaigrette

Caesar Salad

Shredded Parmesan cheese, focaccia croutons, house-made Caesar dressing

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Side Dishes (please choose 3)

Each additional side - \$16 (serves 4-6 people)

Yukon Gold Mashed Potatoes

Creamy Cheddar Macaroni and Cheese

Steamed Snap Peas & Baby Carrots with Melted Butter

Grilled Asparagus with Caramelized Onions

Israeli Cous-Cous with Herbed Olive Oil

Roasted Springtime Vegetables
Green Bean Almondine

Julienne onion and roasted slivered almonds

Quinoa Risotto

Parmesan cheese, shiitake mushrooms, yellow squash

Roasted Broccoli, Cauliflower, and Red Onion

Herb oil

Cornbread Muffins or Dinner Rolls (6 pieces)

Individual Desserts

Carrot Cake Bundt Cakes

with Creamed Cheese Icing

Brownie Crusted Caramel Cheesecake

Lemon Bundt Cake with lemon whipped cream

Pecan & Chocolate Tarts with Fresh whipped cream

Moist Chocolate Cupcake

with Peanut Butter-Cream Cheese Icing

Red Velvet Cake with Cream Cheese Icing

\$18 per 6 pieces (of the same dessert)

\$24 for a platter of 6 (Your choice of desserts)

Jumbo Brownies

\$18 per half dozen (Gluten-free Available)

Jumbo Cookies

Chocolate Chip, Oatmeal, Oreo, Red Velvet
Double Chocolate Chip & Sugar
\$18 per dozen
(Gluten-free Available)

To place your order, email selections to orders@asculinaryconcepts.com.

Cut off time is Tuesday, April 4th.

* Orders placed in advance are greatly appreciated. *

Be sure to include your name, phone number, requested pickup time (please see FAQ sheet below) and email address for order confirmation.

Or call us at 678.336.9196.

Invoices will be sent Friday, April 7th
Online pre-payment available or pay at pickup with cash or check.

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Menu FAQs

How do I order my meal?

- Online: <u>orders@asculinaryconcepts.com</u>. Please send in your order via e-mail and one of our culinary liaisons will send you a confirmation.
- Please call us at the culinary studio and we will be happy to take your order over the phone. We will send you a confirmation via e-mail. 678-336-9196
- We ask that all orders be placed by Tuesday, April 4th. We do realize that things happen at the last minute and we will do everything in our power to accommodate you.

When can I pick my order up?

- All orders will be available to be picked up from A&S Culinary Concepts Kitchen between the hours
 - o Saturday, April 8th, between 12:00 and 4:00 p.m.
 - o Please specify your preferred pickup time when placing your order.

How is the order presented?

• All orders are delivered in oven-ready containers or disposable platters and bowls, with reheating instructions.

Can you provide specialty meals or diets?

• We can usually help with any type of specialty meal or diet. There may be an added charge, depending on what is needed. That charge will be discussed at the time of the order.

What about payment?

• Your final invoice will be sent out on April 7th

What is your cancellation policy?

• Any cancellations are subject to a 50% surcharge of the total invoice.

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